VIEWS OF

LIPTON'S

CEYLON

TEA ESTATES

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Views of

Lipton's Ceylon Tea Estates

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NEW YORK CHICAGO TORONTO

Lipton's Tea

TEA was first grown in Ceylon in the late sixties and it does not appear in the Customs list of exports until 1873, when 23 pounds valued at about $28.00 were shipped to London. 1900 pounds were shipped the following year, and from that time its sale had grown steadily and so rapidly that in 1911 over 186,000,000 pounds were shipped from Ceylon to various parts of the world.

The Tea plant is like a camelia with a pretty white flower, sweet scented and not unlike a single rose. If allowed to grow wild, it grows straight up about twenty feet high, like a handsome leafy tree, but when cultivated it is a bush kept down by frequent pruning to the height of about three feet. It grows at almost any elevation in Ceylon, from the hot flatlands down at the sea level right up to the cold wet hills six thousand and more feet above the sea, and generally speaking, the higher it is grown the better the Tea. Only the tender young shoots or buds are marketed,—the older leaves being too coarse in flavor, and the bushes have to be plucked every eight to twelve days in order to keep the shoots from growing too big.

Ceylon is often claimed to have the best labor forces in the world, and certainly they are on the whole a happy and contented people. Almost every Estate of any size, and they vary from a few acres to several square miles, is under English Management, and some of the larger ones have quite a number

of English assistants, who supervise every stage of the cultivation and manufacture. It is this careful attention to purity and cleanliness of method which has given Ceylon Tea the world-wide name it now enjoys for wholesome and refreshing qualities not found in all other Teas, even though they may be the product of exactly similar bushes.

Early in the morning the coolies muster for work, and the assistant *Sinnaduria*, or the " Little Master " as the coolies call him, send them to their various jobs in gangs under the authority of their own headman,—some of them to prune; some to carry manure; others to pluck, and so forth. The first stage in the preparation of the Tea is the plucking. The tips of the young shoots are plucked from the top of the bush and dropped into baskets which hang on their backs. These are conveyed to the factory, a large airy building generally situated by a stream, which has wide lofts, one above another, with abundant space in which to spread the leaves to wither. At the end of twelve hours or so, it is then ready to roll, and it is let down from the withering lofts through the chute into the rollers, which are heavy pieces of machinery that turn it over and over, and round and round, until it has lost all semblance to the leaf of a tree and becomes a mass of twisted, green wisps of dampness. This takes several hours to complete, and has to be done slowly, so that the leaf may be well twisted without being broken. After the rolling is over it is sifted into grades of various sizes and placed in a very cool room to ferment for a short time, during which it turns from green to a bright brown color. When this process is completed, it is then taken up upon trays of fine wire mesh which fit into an

automatic firing machine. Hot air is forced by a fan through the machine and after a few minutes the wet brown leaf is changed into the black crisp tea of commerce,—all further fermentation being checked by the heat, and the pleasant qualities of the Tea permanently conserved until again released by the spell of the boiling water in the tea-pot. All that then remains to be done is to sort the tea into various grades —still known by their old Chinese names of Pekoe, Souchong, etc., to pack for the markets of the world. The sorting and packing are done automatically by machinery, so that from first to last, Ceylon Tea is handled as little as possible by human beings during its manufacture, and as much as is feasible by machinery, insuring the cleanliness for which Ceylon Teas are noted. The machinery is worked by water power or oil engines, but more generally by the former, for the Tea Estates are mostly in the hills, where it is not difficult to get a sufficient fall of water to round a turbine. Owing to the necessity of manufacturing Tea as soon as possible after it is picked to insure the flavor of it being preserved, no Tea in Ceylon is made in factories situated in towns. Each Estate or group of Estates has its own factory in the middle of hundreds of acres of Tea and is open to the four winds of Heaven.

It has been briefly described above how Tea is made from the leaf into what we buy from the grocer, but that does not by any means constitute the whole of the Planter's work. He has to manage, keep in order and look after the health and happiness of a force of many hundreds of coolies, for an Estate of a thousand acres requires between six and seven hundred coolies, for which quarters have to be found, and these are built under the direct supervision of

the Planter. Then there is the planning out and cutting of all the roads on the Estate, for little paths must wind around every hill and across each ravine for the quick transport of the leaf to the factory. After the first clearing and planting of the Estate, no further planting of Tea is necessary except to fill in gaps and replace dead or sickly bushes, for as far as we know the Tea bush will thrive indefinitely. The oldest Tea in Ceylon is forty-six years old and is still growing strong. Pruning is heavy work, which must be done every two or three years. The wood of the tea bush is hard and the branches are tough, so that pruning is generally considered most difficult work for the coolies, also requiring the most careful attention of the Manager.

The making of Tea is very simple, yet it is remarkable how many who pride themselves on their housekeeping qualities fail to do themselves justice in this direction. Ceylon Tea is stronger than China or Japan Tea and less should be used to appreciate its delicate flavor. Two teaspoonsful is ample for four ordinary cups. The tea-pot should be of earthenware or china, and it is preferable to use a lift-out receptacle for holding the Tea leaves. Before the leaf is put into the tea-pot, the tea-pot should be thoroughly warmed by rinsing it with hot water, then sufficient tea should be put into the empty tea-pot to suit requirements, and absolutely *boiling* water poured on to the tea in the pot. *Hot* water will not do; it must be boiling. After pouring the boiling water on the Tea, the leaf should be allowed to infuse for four or five minutes, not longer. The receptacle in which it lies should then be lifted out and the Tea is then ready for drinking. All the good qualities in Tea are extracted inside of five

minutes, and after that time further extraction does not add to the real value of the Tea as a gentle stimulant. That is why the leaves should be removed,—they should not be used again. If the tea-pot has not a lift-out receptacle, then have a second tea-pot already heated, and pour the infusion from the first pot into it. When the tea is prepared in this way by the hostess, her friends will be delighted at the superior and wonderful refreshing qualities of the beverage provided for them.

In 1900 Ceylon Tea was hardly known in the United States, yet within a few years it has become very popular, and will shortly be the most popular Tea in America, as it has become in the great tea drinking countries of the world.

The photographs in the succeeding pages will give you some idea of this wonderful industry in the marvellous country known as the Island of Ceylon.

Tea Plant.

Mustering of natives at Dambatenne Estate.

Lipton's Tea Factory, Bunyan Estate.

Lipton's Tea factory, Laymastotte Estate.

Another view of Lipton's Tea Factory, Laymastotte.

View of the hills where the best Tea is grown.

Lipton's Tea Factory, Eadella Estate.

Mustering of coolies.

Troupe of native dancers.

Plucking the Tea.

Weighing the plucked Tea.

Sorting the leaf.

Despatching Tea to the Factory.

Tea arriving at the Factory.

Tea leaving the factory for shipment.

Tea wagons on way to wharf.

Loading elephants in Ceylon.

Wagons being loaded at Dambatenne Estate.

Cingalese native dance.

Loading Tea for export.

Lipton's Shipping Warehouse, Colombo.

Landing jetty, Colombo, Ceylon.

Barges delivering Tea to steamer.

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